

IN THE CLAIMS

1. (Currently Amended) A method for producing fried instant noodles, comprising heating noodles in an oil/fat composition comprising at least 50 60 wt.% of diglycerides, wherein upon reconstitution of said fried instant noodles with water, said noodles have a smooth structure.

2. (Canceled)

3. (Original) The method of claim 1, wherein said oil/fat composition comprises at least 65 wt.% of diglycerides.

4. (Original) The method of claim 1, wherein said oil/fat composition comprises at least 70 wt.% of diglycerides.

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5. (Original) The method of claim 1, wherein said diglyceride contains acyl groups having 8 to 24 carbon atoms.

6. (Original) The method of claim 1, wherein said diglyceride contains acyl groups having 16 to 22 carbon atoms.

7. (Original) The method of claim 1, wherein said diglyceride contains at least 70 unsaturated acyl groups of the whole constituent acyl groups.

8. (Original) The method of claim 1, wherein said noodle comprises 0.001 to 1 % by weight of an antioxidant.

9. (Original) The method of claim 8, wherein said antioxidant is selected from the group consisting of vitamin E, ascorbic acid, a higher fatty acid ester of ascorbic acid, catechin, rosemary and a mixture thereof.

10. (Original) The method of claim 8, wherein said antioxidant is ascorbic palmitate.

11. (Original) The method of claim 1, wherein said oil/fat composition is at a temperature of from 120 to 160 °C.